

TRADITIONAL ROAST MENU

Available Sundays



STARTERS

Butternut Squash and Apple Soup with
Harissa Roasted Pumpkin Seeds (ve)

Potted Hot Roast Smoked Salmon with Caper Lime and
Dill Sour Cream, served with Cornichons and Focaccia Croutes

Ham Hock Terrine with a Radish Salad and
Winter Spiced Plum Chutney

Tempura King Prawns with Wasabi Mayonnaise and
Sesame Oil dressed Beansprout Salad

Hot Pork Pie with English Mustard Emulsion and
Crisp Sage Leaves

Balsamic dressed Beetroot with Whipped Goat's Cheese,
served with Candied Sunflower Seeds, Endive and
Pickled Pear (vg)

MAINS

Roast Sirloin of Beef with Yorkshire Pudding, Roast Potatoes,
Seasonal Vegetables and Thyme Gravy

Roast of the Day with Yorkshire Pudding, Roast Potatoes,
Seasonal Vegetables and Thyme Gravy

Crispy Seared Salmon, served with Stir Fried Kale, Broccoli
and Szechuan Style Chilli with Ginger and Coriander Glaze
and Toasted Sesame Seeds

Spicy Corn Fritters served with Charred Tenderstem Broccoli,
Sweet Potato Wedges and Salsa Dip (ve)

Grilled Ribeye Steak Burger with Classic Burger Sauce,
Emmental Cheese, Fried Onions and Bacon on a Brioche Bun,
served with French Fries

Grilled Halloumi Burger with Sweet Chilli Glaze, Lettuce and
Tomato on a Brioche Bun, served with French Fries (vg)

Battered Catch of the Day served with Chunky Cut Chips,
Peas and Tartar Sauce

10oz Rib Eye Steak served with Chunky Cut Chips, Grilled
Vine Cherry Tomatoes, Charred Baby Leeks and
Peppercorn Sauce (+ £12.00 Supplement Applies)

DESSERTS

Chocolate Ice Cream Sundae with Chocolate Sauce,
Chocolate Flake and Chocolate Sprinkles, topped with
Chocolate Whipped Cream (vg)

Vanilla Pod and Mixed Berry Cheesecake

Warm Pear, Rhubarb and Ginger Crumble Tart with
Clotted Cream Ice Cream (vg)

Cheese Platter with Grapes, Chutney, and Crackers (vg)

2 COURSES FOR £37.00^{PP} / 3 COURSES FOR £46.00^{PP}

(vg) is Vegetarian and (ve) is Vegan. For Vegan or Gluten Free alternative, please request at time of booking. Tables available for 2-8 guests, larger bookings will need to enquire.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the Fourteen legal allergens is available on request; however, we are unable to provide information on other allergens.

A discretionary 10% service charge will be added to your bill. November 2025.

CHILDREN'S ROAST MENU

Available Sundays



STARTERS

Butternut Squash and Apple Soup with Harissa Roasted Pumpkin Seeds (ve)

Crispy Boneless Chicken Wings with Honey BBQ Glaze

Cheese and Tomato Garlic Bread (vg)

MAINS

Roast Sirloin of Beef with Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables and Thyme Gravy

Roast of the Day with Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables and Thyme Gravy

Mini Pigs in Blankets served with Mash, Peas and Gravy

Tomato Sauce Pasta topped with Cheese (vg)

DESSERTS

2 Scoops of Ice Cream (vg)

Warm Mini Doughnuts with Chocolate Sauce (vg)

2 COURSES FOR £18.50^{PP} / 3 COURSES FOR £23.00^{PP}

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